

an intermediate layer of platy food material, wherein the intermediate layer may be formed of a plurality of intermediate layers of platy food material which inherently bond together, the intermediate layer being disposed between and being inherently capable of bonding to the two external layers of platy food material, thus forming the multilayer structure which is releasable from adjoining multilayer structures.

13. (Twice amended) The laminated cheese food according to Claim 12, wherein the platy food material in the intermediate layer is cheese different from the cheese contained in the platy food material in the external layers in type or colour tone, or is cheese having higher maturity, more water or fat, thus being softer, or having lower pH, than the cheese contained in the platy food materials in the external layers.

14. (Thrice amended) The laminated cheese food according to Claim 12, wherein the platy food materials in the intermediate layer contain foods other than cheese which are in a liquid, paste, powdery, solid, or fibrous state.

15. (Thrice amended) The laminated cheese food according to Claim 12, wherein:
the platy food materials in at least one of the external layers or the intermediate layer contain additives or raw materials for adjusting colour tone, and
the colour tones of the platy food materials in the external layers or the intermediate layer are the same or different.

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16. A laminated cheese food package produced by at least two of the laminated cheese foods according to Claim 12 being piled and wrapped.
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